

# Food Establishment Inspection Report

Score: 91

**Establishment Name:** LIBERTY FAMILY RESTAURANT  
**Location Address:** 7970 CONCORD CHURCH ROAD  
**City:** LEWISVILLE **State:** NC  
**Zip:** 27023 **County:** 34 Forsyth  
**Permittee:** LIBERTY FAMILY RESTAURANT, INC.  
**Telephone:** (336) 945-4409  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 3034010227  
 Inspection  Re-Inspection  
**Date:** 01 / 15 / 2020 **Status Code:** A  
**Time In:** 10 : 00 <sup>am</sup> <sub>pm</sub> **Time Out:** 12 : 50 <sup>am</sup> <sub>pm</sub>  
**Total Time:** 2 hrs 50 minutes  
**Category #:** IV  
**FDA Establishment Type:** Full-Service Restaurant  
**No. of Risk Factor/Intervention Violations:** 3  
**No. of Repeat Risk Factor/Intervention Violations:** 1

Foodborne Illness Risk Factors and Public Health Interventions								
Risk factors: Contributing factors that increase the chance of developing foodborne illness.								
Public Health Interventions: Control measures to prevent foodborne illness or injury.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
<b>Supervision</b> .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health</b> .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
<b>Approved Source</b> .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination</b> .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory</b> .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations</b> .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical</b> .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
<b>Food Temperature Control</b> .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification</b> .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	3	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment</b> .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
<b>Physical Facilities</b> .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	3	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>						9		



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 Telephone: (336) 945-4409

Establishment ID: 3034010227  
 Inspection  Re-Inspection Date: 01/15/2020  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: cburt517@triad.rr.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
pintos	FINAL COOK	200	shr. lettuce	11:25 am	41	chicken	FINAL COOK	188
meatloaf	Alto-Shaam	170	sliced ham	prep next to steam table	41	chili	walk-in cooler	35
baked potato	"	192	pot. salad	"	41	baked potato	"	37
hot dog	prep left of flat top	41	sausage patty	steam table	166	dish machine	final rinse - ppm Cl	50
ham	prep under pass-thru	41	grits	"	164	hot water	3 comp sink	130
pimento chz	"	39	green beans	"	170			
slaw	"	39	scr. eggs	FINAL COOK	174	Food Safety	Caroline Burton 3/5/20	00
shr. lettuce	prep cooler at 10:23 am	45	burger	FINAL COOK	182			

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P 3 of 4 spray bottles labeled "bleach" had a concentration of 0-10 ppm Cl. A chemical sanitizer used in a sanitizing solution for a manual operation...shall meet criteria specified; Cl sanitizer should be 50-100 ppm. CDI - bottles poured out for re-filling.  
 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Metal pans/containers, strainers, mixer with food debris. Food contact surfaces shall be clean to sight and touch. Metal pans are REPEAT. (Note: buffalo chopper was clean today, slicer could not be assessed - parts broken down for washing at beginning of inspection). CDI - soiled dishes placed at dish area for re-washing.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Waffle batter sitting out at 67-69F, potatoes 54F, shell egg 67F, pooled eggs 67F, floppy bacon 81F. Foods sitting out at beginning of inspection to be reheated, such as: lima beans 47F, mashed potatoes 45F, turnip greens 47F. Potentially hazardous foods held cold must be maintained at 41F or below. Recommend developing a Time As A Public Health Control procedure to safely hold breakfast foods off temp for a max of 4 hours; any food left after 4 hours must be discarded. Only remove from refrigeration those foods that you have time to prepare to maintain correct temps. CDI - Breakfast foods discarded by end of inspection, lunch foods were reheated to 165F+ within 2 hours.
- 22 3-501.19 Time as a Public Health Control - P,PF Breakfast foods sitting out at room temp, including: flats of shell eggs, pooled eggs, waffle batter (2 containers), floppy bacon. If time without temp control is used as the public health control for a working supply of potentially haz food before cooking, or for ready to eat potentially haz food that is held for service: written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify methods of compliance. See comment addendum for additional information. VERIFICATION required for written TPHC procedure by Jan. 22, 2020; please email to welchal@forsyth.cc

Lock Text

Person in Charge (Print & Sign): Caroline <sup>First</sup> Burton <sup>Last</sup>



Regulatory Authority (Print & Sign): Aubrie <sup>First</sup> Welch <sup>Last</sup>



REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 01 / 22 / 2020

REHS Contact Phone Number: ( 336 ) 703 - 3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C Damp wiping cloth sitting on cutting board. Towel bucket read 0 ppm Cl when checked with test strips. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at the correct strength. CDI - towel removed from cutting board; sani bucket re-mixed with Cl sanitizer at 100 ppm.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Several metal containers stacked together were still wet; allow all dishes to air dry. REPEAT./ 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Wire racks used for clean dish storage have buildup. Large plastic container of misc. utensils with food debris/buildup in base. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. Container with food debris is REPEAT./ 4-904.11 Kitchenware and Tableware-Preventing Contamination - C Containers of misc. kitchen utensils, container of unwrapped plasticware behind front counter with handles facing multiple directions. Single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food and lip contact surfaces is prevented.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Work top freezer and both walk-in freezers have damaged gaskets, causing ice buildup at gaps, between doors, etc. Top of Blodgett oven (under Alto-Shaam) is rusted/in poor condition. Low shelves under cooking equipment (such as flat top grill) have gaps/crevices along front edge. Metal pans with dents/pitted finishes need replacement. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C Clean as needed, such as interior of work top freezer, underside of shelf in front of steam table. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repairs are needed for floors, walls, ceiling in the kitchen due to age of the building. Areas of particular concern include: Ceiling around vents with gaps/damage; seal small holes in wall above hand sink; re-seal stainless steel to wall in prep area where gaps are present; repaint/reseal the concrete floor; some ceramic tiles in dry storage cracked; missing tiles in can wash; coved base missing in several areas of kitchen; wall behind pan shelf has some exposed drywall again; paint the bare wood strips installed on ceiling in storage area by back door. Floors, walls, ceilings shall be smooth and easily cleanable, and maintained in good repair. REPEAT.
- 54 6-202.11 Light Bulbs, Protective Shielding - C 1 bulb over large prep cooler is missing a shield. Bulbs in 2 other locations missing end caps for the plastic covers. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-use articles.



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✓  
Spell



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Spell

